



MARCO FELLUGA

MARCO FELLUGA FRIULI BIANCO DOC



WINE STORY

Marco Felluga Friuli Bianco DOC is a repackage & name change for their "Just Molamatta" wine. Though the blend may change with each vintage, it is primarily Chardonnay, Sauvignon Blanc, and Pinot Grigio. On the lees for 6 months. Fermentation and aging in stainless steel tanks. Straw yellow color. Characterized by a bouquet of green apple and grapefruit. Rounded with crisp and refreshing acidity. Great as an aperitif or served with vegetable and seafood dishes.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	
ELEVATION:	80-250 meters
SOILS:	Layers of sandstone, limestone, and clay
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Sustainable
AGE OF VINES:	Mostly 20-50 years
YIELD:	Approx. 6,000 kg per hectare
GRAPES:	Chardonnay, Sauvignon and Pinot Grigio
TYPE OF YEAST:	Selected native and cultured
FERMENTATION:	Cold maceration on the skins after destemming
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Cross-flow (tangenziale)
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	Approximately 6 months on the lees
BOTTLE AGING TIME:	1 month
PRODUCTION:	45,000 bottles per year
VEGAN:	No

PRODUCER PROFILE

Winery Owner(s):

Ilaria Felluga

Winemaker:

Ilaria Felluga

Winery Founded:

1956

Region:

Friuli-venezia giulia

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:	2-3 g/l	EXTRACT:	20-22 g/l